

the searing oven and the steam cooker and serves to mechanically transport the boned pork product from the high temperature cooking station to the low temperature cooking station. A second conveyor belt is disposed between the steam cooker and the freezer and serves to mechanically transport the fully-cooked, boned pork product from said low temperature cooking station to said freezer station.

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IN THE CLAIMS:

Please amend claims 5, 18 and 19 as follows:

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C<sup>2</sup> 5. (Three times Amended) A method for preparing a fully-cooked boned pork product comprising the steps of:

(a) applying radiant infrared heat to the boned pork product at a first station until the boned pork product is braised and charred, then

(b) applying steam to the braised and charred boned pork product at a second station until the braised and charred boned pork product is fully-cooked, and then

(c) cooling the fully-cooked boned pork product at a third station.

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18. (Amended) A method for preparing a fully-cooked and frozen boned pork product comprising the steps of:

(a) heating the boned pork product with radiant infrared heat until the boned pork product is braised and charred, then

C<sup>3</sup> (b) steaming the braised and charred boned pork product until the braised and charred boned pork product is fully-cooked, and then

(c) freezing the fully-cooked boned pork product.

19. (Amended) The method of claim 18 further comprising the step of marinating the boned pork product prior to heating the boned pork product with radiant infrared heat.

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Add claims 20 and 21 as follows:

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C<sup>4</sup> 20. The method of claim 19 further comprising the step of immersing the boned pork product in bacon grease or other glaze solution for flavoring after the boned pork product is fully cooked and before it is frozen.

21. Apparatus for preparing a fully cooked and frozen boned pork product comprising:

- (a) a marination device for marinating the boned pork product,
  - (b) a radiant wall oven for braising and charring the boned pork product after it is marinated,
  - (c) a dual box spiral steam cooker for steaming the boned pork product after it is braised and charred,
  - (d) a batter device for applying flavoring to the boned pork product after it is steamed, and
  - (e) a freezer for freezing the boned pork product after flavoring is applied.
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#### REMARKS

The references cited by the Examiner in the rejections of the claims along with the Examiner's comments have been diligently studied. Reconsideration of the application in light of this amendment is respectfully requested.

Claims 5, 18 and 19 have been amended. No claims have been canceled. Claims 20 and 21 have been added. Therefore, claims 5-12 and 17-21 are under active consideration.

The Abstract has been shortened to overcome the objection set forth in paragraph 3 of the Office Action.